

# NYE MENU

110 PER PERSON

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## SHOWCASE BREAD SERVICE

artisan rolls, cornbread, grilled bread, herb butter

## 1ST COURSE

### CELERY ROOT FENNEL PURÉE

fine chive, toasted black pepper flatbread  
garlic cream

OR

### WINTER HARVEST GREENS

cauliflower purée, roasted yam, crystal pea  
baby radish, sweet + savory nuts, smoked olive oil  
aged balsamic

## 2ND COURSE

### PISTACHIO CRUSTED LAMB CHOP

harrisa aioli, mint, preserved lemon

OR

### SPICY TORCHED AHI TUNA

avocado, green onion, tempura crispies  
petit greens

## INTREMEZZO

### LEMON YUZU SORBETTO

## ENTRÉE

### 5 SPICE DUCK BREAST + CHORIZO

ginger risotto, confit squash, white soy gel

OR

### SHORT RIB + SCALLOP

carrot purée, compressed apple, mushroom  
espresso jus

OR

### FALAFEL + QUINOA TABBOULEH

sumac, pickles, cauliflower purée, herb emulsion

## LAST COURSE

### CROQUE EN BOUCHE

profiterole, chocolate whiskey mousse, caramel sugar

OR

### STRAWBERRY CHAMPAGNE PARFAIT

champagne gelée, compressed strawberry + sorbet  
vanilla custard